

TO START & SHARE

- ✓ **WOODS MAME** € 5,75
Seaweed salt edamame *Algensalz Edamame*
- ✓ **SPICY MAME** € 5,75
Kimchi sauce, butter edamame *Kimchi Sauce, Butter*
- BEEF TARTARE** 3 PCS. ♥ € 14,00
Lemon sauce, & Woods foam *Limettensauce, & Woods Schaum*
- CRISPY ROCK SHRIMP BITES** € 12,50
Yam-yam sauce, tempura *Yam-Yam-Sauce, Tempura*
- ✓ **SPRING ROLLS** 4 PCS. € 9,50
Vegetables, aji amarillo cream *Gemüse, Aji Amarillo Creme*



DRINKS

COCKTAILS

- PORNSTAR MARTINI**
'WOODS STYLE' € 11,75
Cures all, wodka, lemon juice, grapefruit, mint
- GOLDEN TOKI HIGHBALL** ♥ € 12,50
Japanese Toki Wiskey, Ginger ale
- JAPANESE MULE** € 13,50
Haku Wodka, Ginger beer
- THE CLASSIC SPRITZ** € 6,90
A traditional Campari Spritz
- CHANDON GARDEN SPRITZ** € 9,00
- YAZU GARDEN** NON-ALCOHOLIC ♥ € 6,75
Homemade Shiso Syrup, Lime, Tonic

NEW! JAPANESE BBQ GRILL

YAKINIKU



THE OUTDOOR GRILL EXPERIENCE

Book now! Pre-order only, 24h notice, only possible on the terrace. Please ask our service team for more information.

Jetzt buchen! Nur auf Vorbestellung möglich, 24st vorher bestellen, nur auf der Terrasse möglich. Bitte fragen Sie unser Serviceteam für weitere Informationen.



CHAMPAGNE GLASS · BOTTLE 75CL

- VEUVE CLICQUOT BRUT** € 12,50 · 95
A full-bodied Champagne, aperitif style
- VEUVE CLICQUOT ROSÉ** € 14 · 110
Round and rich, satisfying rosé Champagne

GIN TONICS

- THE ILLUSIONIST SHOW** € 15,50
Thomas Henry Tonic, rosemary orange
- TOKYO'S JOURNEY** ♥ € 15,50
Roku (Japanese Tokyo Gin)
- WOODS X WILDSTÜCK** € 15,50
Wildstück, Thomas Henry Tonic, lime
- PORTOFINO BREEZE** € 16,50
Portofino Dry Gin, Fentimans Indian Tonic Lime Zest
- TREASURE FROM THE EAST** € 12,50
Jinzu, Fentimans Yuzu Tonic, orange zest
- DRINK & DRIVE SAFE** NON-ALCOHOLIC € 9,50
Seedlip, Fentimans Tonic, cucumber

STARTERS



POKE BOWLS

A base of edamame, avocado, cucumber, radish, cherry tomatoes, bean sprouts, sesame *Eine Basis aus Edamame, Avocado, Gurke, Radieschen, Kirschtomaten, Sojasprossen, Sesam*

SPICY TUNA BOWL € 16,50

Tuna, spring onion, crispy onion, lightly spicy Japanese sauce *Thunfisch, Frühlings- & knusprige Zwiebeln, leicht würzige Sauce*

HOLA SAKE BOWL € 15,50

Salmon, spring onion, nori, sweet & sour Japanese sauce *Lachs, Frühlingszwiebeln, Nori, süß-saure Japanische Sauce*

✓ HEALTHY VEGAN BOWL € 14,50

Wakame, mango, puffed rice, mango sauce *Wakame, Mango, Puffreis, Mangosauce*

SALADS

✓ GREEN SALAD € 6,25

Mixed salad leaves, japanese sweet & sour sauce, sesame *Gemischte Salatblätter, japanische süß-saure Sauce, Sesam*

✓ CAESAR SALAD € 11,00

Iceberg lettuce, traditional Caesar sauce, parmesan flakes, garlic croutons, crispy bacon *Eisbergsalat, traditionelle Caesar-Sauce, Parmesanflocken, Knoblauchcroutons, knuspriger Speck*
+ Chicken *Hühnerstreifen* € 14,00

SHRIMP SALAD € 16,00

Shrimps, caramelized onion, iceberg, red peppers, sweet mustard *Garnelen, Karamellisierte Zwiebel, Iceberg, Rote Pfeffer, Süße Senf*

CLASSICS

BEEF TARTARE ^{3 PCS.} € 14,00

Green sisho leaves, Japanese lemongrass sauce, crispy baguette *Grüne Sishoblätter, japanische Zitronengrassauce, knuspriges Baguette*

SUSHI PIZZA € 16,50

Fried rice in a crunchy patty served with avocado, cucumber, tuna, salmon, spicy mayonnaise and spring onion *Knusprige Sushi Reis, Avocado, Thunfisch, Lachs, Spicy mayo, Lauch Zwiebel*

PEKING DUCK € 14,50

Crispy duck, pancakes, raw vegetables, Peking duck sauce *Knusprige Ente, Wraps, rohes Gemüse, Peking Duck Sauce*

TUNA TATAKI € 15,00

Seared tuna, kimchi no moto, lime, wakame, sweet miso *Gebratener Thunfisch, Kimchi no moto, Limette, Wakame, sweet Miso*

SALMON CARPACCIO € 14,50

Daikon Ponzu & Truffle Dressing *Rettich Ponzu & Truffel Dressing*

AVOCADO TEMPURA € 9,75

Mesclun, Teriyaki

SHARING IS CARING

All our starters & sushi are perfect to share
Alle Vorspeisen & sushi sind perfect zum Teilen

SOUPS (VEGETARIAN OPTION AVAILABLE) ✓

BEEF RAMEN € 9,25

Beef, pak choy, shiitake, ginger, dashi, egg, noodles *Rindfleisch, Pak Choy, Shiitake-Pilz, Ingwer, Dashi, Nudeln*

TOM YUM GUM SOUP € 9,25

Shrimps with shitake mushrooms, tomato, onion, lemongrass, lime leaves, ginger, garlic, chili, coriander and coconut cream *Garnelen, Shitake, Tomaten, Zitronengras, Ingwer, Chili, Koriander, Kokos*

SUSHI

SASHIMI

TUNA SASHIMI 4 PCS. € 14,50

Tuna *Thunfisch*

SALMON SASHIMI 4 PCS. € 12,50

Salmon *Lachs*

SASHIMI MIX 8 PCS. € 25,00

Our favorites + Wakame *Unsere Favoriten + Wakame*

NIGIRI

2 PCS.

MAGURO NIGIRI € 7,00

Tuna *Thunfisch*

SAKE NIGIRI € 5,50

Salmon *Lachs*

EBI NIGIRI € 5,00

Shrimp *Garnele*

✓ **AVO NIGIRI** € 4,50

Avocado *Avocado*

WAGYU NIGIRI € 14,50

Beef *Rind*

NIGIRI MIX 10 PCS. € 35,00

HOSO MAKI

6 PCS.

✓ **KAPPA MAKI** € 6,50

Cucumber *Gurke*

✓ **AVOCADO MAKI** € 7,50

Avocado *Avocado*

SAKE MAKI € 9,00

Salmon *Lachs*

TEKKA MAKI € 11,00

Tuna *Thunfisch*

MANGO MAKI € 7,50

WAKAME ✓ ORDER ON THE SIDE € 6,00

Roasted sesame seeds, red chili, ponzu

Geröstete Sesamkörner, roter Chili, Ponzu

SAKE

Ask our saké sommelier for our favourite saké.
Fragen Sie unseren Sommelier nach unserem Lieblingsake.

SUSHI PLATTERS TO SHARE

GRANDE TRADITIONAL MIX 32 PCS.

4 nigiri salmon, 4 nigiri tuna, 4 sashimi salmon,

4 sashimi tuna, 6 kappa maki, 6 salmon maki € 56,00

WOODS FAVORITE MIX 32 PCS.

2 nigiri tuna, 2 salmon nigiri, 6 salmon maki, 6 kappa maki,

8 tuna teriyaki tempura, 8 crispy shrimp roll € 49,50

WOODS SIGNATURE ROLLS

FOR 2 • 24 PCS. 8 smokey salmon, 8 crispy shrimp,

8 tuna teriyaki tempura € 42,00

FOR 4 • 40 PCS. 8 smokey salmon, 8 crispy shrimp,

8 tuna teriyaki tempura, 8 spicy salmon,

8 spicy tuna € 72,00

FOR 6 • 64 PCS. 8 smokey salmon, 8 crispy shrimp,

8 tuna teriyaki tempura, 8 spicy tuna,

8 wagyu special, 8 soft shell tobikko,

8 salmon tempura, 8 garden € 128,00

SIGNATURE ROLLS

8 PCS.

SPICY SALMON TEMPURA € 14,75

Salmon tartar, sriracha, lime, soy, spring onion

Lachs tartar, Sriracha, Limette, Soya, Jungzwiebel

SPICY TUNA € 14,50

Shichimi, crispy onion, chili-garlic yam, cucumber, tuna tartar

Shichimi, knusprige Zwiebel, Chili-Knoblauch, Thunfisch Tartar

CRISPY SHRIMP € 12,50

Shrimp tempura, avocado, spring onion, spicy mayo

Shrimp Tempura, Avocado, Frühlingzwiebel, würziges Mayo

SMOKEY SALMON € 15,50

Green asparagus & avo tempura, salmon, smokey mayo

Grüner Spargel & Avo Tempura, Lachs, Smokey Mayo

VEGAN GARDEN € 14,00

Asparagus, avocado, eggplant, sweet miso

✓ *Spargel, Avocado, Aubergine, Sweet Miso*

WOODS WAGYU SPECIAL € 26,00

Wagyu beef, shrimp

Wagyu Rindfleisch, Garnelen

RAINBOW ROLL € 15,50

Uramaki, chives, red tobiko, salmon, tuna, daikon, avocado,

smokey mayonnaise *Uramaki, Schnittlauch, Red Tobiko, Lachs,*

Thunfisch, Avo, Smokey Mayo

TUNA TERIYAKI TEMPURA € 14,75

Tuna, avocado, cucumber, spicy mayo, teriyaki sauce

Thunfisch, Avocado, Gurke, würziges Mayo, Teriyaki-Sauce

FROM OUR BBQ

DRY AGED RIB EYE STEAK 280 GR. € 38,50

SPARE RIBS 600 GR. € 18,50

Glazed with Yakiniiku sauce *Spare Ribs glasiert mit Yakiniiku-Sauce*

LADY FILET STEAK 150 GR € 27,50

DADDY FILET STEAK  250 GR € 35,50

TOMAHAWK PORK STEAK 450 GR € 26,00

✓ CAULIFLOWER STEAK  200 GR € 17,00

All BBQ dishes come with your choice of 1 sauce.

Alle Grillgerichte werden mit einer Sauce Ihrer Wahl geliefert.

HOMEMADE SAUCES

TERIYAKI GLAZE € 2,75

YAKINIKU BBQ SAUCE € 2,75

TRUFFLE MAYO € 2,75

YUZU HERB SAUCE € 2,75

SIDES

GRILLED PAKCHOY € 6,50

Gegrillter Pak Choi

DOUBLE COOKED POTATOES € 6,50

Truffle mayo, egg yolk Doppelt gekochte Kartoffeln, Trüffelmayo, Eigelb

CLASSIC FRIES € 4,50

Pommes

STEAMED RICE € 4,50

Gedämpfter Reis

GRILLED VEGGIES € 5,00

Gegrilltes Gemüse

WOODS

GIFT VOUCHER

Ask our staff for more info about the perfect gift.

Unser Servicepersonal wird bei der Gutscheinwahl behilflich sein.

Please inform our staff of any food allergies or special dietary requirement and we will be happy to accommodate. *Bitte informieren Sie unsere Servicemitarbeiter über Allergien oder spezielle Ernährungsbedürfnisse und wir werden uns gerne darum kümmern.*

CLASSICS



PEKING DUCK € 23,00

Crispy duck, raw veggies, peking wraps,
Peking duck Sauce *Grosse knusprige Ente, rohes
Gemüse, Peking Wraps, Peking duck Sauce*

SALMON STEAK 180 GR € 23,00

Grilled salmon with shrimp butter, carrot puree, lemon
Gegrillter Lachs mit Shrimp Butter, Karotten Puree, Limetten

CHICKEN FRIED RICE € 23,00

Grilled chicken, fried rice, onion, egg, coriander and soy
sauce *Gegrilltes Huhn, Gebratene Reis, Zwiebel, Ei, Koriander*

WOODS BEEF BURGER € 18,00

Truffle mayo, iceberg lettuce, tomato, bacon, cheddar,
onion tempura, french fries *Trüffelmayo, Eisbergsalat, Tomate,
Speck, Cheddar, Zwiebeltempura, Pommes Frites*

NEW: LOBSTER BURGER € 22,50

Fresh lobster minced with three colored peppers, parsley,
iceberg, caramelized onion and sweet mustard sauce
Hummer, Pfeffer, Iceberg, Karamellisierte Zwiebel, Süße Senf

✓ HEALTHY VEGGIE BURGER € 15,50

Grilled vegetables, iceberg lettuce, tomato, onion, avocado,
vegetable BBQ sauce, mixed salad *Gegrilltes Gemüse,
Eisbergsalat, Tomate, Zwiebel, Avocado, Gemüse-BBQ-Sauce,
gemischter Salat*

DESSERTS

AFTER
DINNER
TIP

ESPRESSO MARTINI € 11,75

PAVLOVA € 9,00

Strawberry, cream, merinque *Erdbeere, Sahne, Merinque*

CHOCOLATE LAVA CAKE € 9,00

Salted caramel sauce, lime zest, vanilla ice cream
Gesalzene Karamellsauce, Limettenschale, Vanilleeis

SORBET BOX € 9,00

Lemon, mango, blackberries *Limetten, Mango, Blaubeeren*

MILLEFEUILLE € 9,00

Crunchy pastry, cream, mango, chocolate
Knuspergebäck, Sahne, Mango, Schokolade